

Ceia KITCHEN + BAR

SUMMER 2019 LUNCH MENU

TO BEGIN

LAMB MEATBALLS | 13

HARISSA • YOGURT • ALMOND

FRIED SHRIMP | 17

SPICY JAM • HERB AIOLI

PETITE CHARCUTERIE | 19

CHEF'S DAILY SELECTION OF
CHARCUTERIE AND CHEESE

CHILLED CORN SOUP | 12

TOMATO • HERB

SALADS

GREEK SALAD | 16

HEIRLOOM TOMATO • CUCUMBER
• BELL PEPPER • ONION • FETA

FARM LETTUCES | 13

PEACH • MINT
• GOAT CHEESE FONDUE

ADD GRILLED CHICKEN | 6

ADD STEAK | 10

JOIN US FOR DOLLAR

OYSTERS EVERY

WEDNESDAY FROM

4:00PM - CLOSE

HOURS:

TUESDAY - SUNDAY 4-1030PM

WEDNESDAY - SATURDAY 1130-
3PM

SUNDAY BRUNCH - 11AM-3PM

FOLLOW US ON INSTAGRAM

@CEIAKITCHENBAR

SANDWICHES

(SERVED WITH HAND CUT FRIES)

FRIED CHICKEN BLT | 17

HEIRLOOM TOMATO • SMOKED BACON
• LETTUCE • BASIL AIOLI

GRIDDLED CHEESE | 17

SMOKED GOUDA • CURED HAM
• HOUSE MADE PICKLES • MUSTARD

ROASTED FISH SANDWICH | 16

TOMATO JAM • ARUGULA • AIOLI

SIGNATURE BURGER | 18

PROSCIUTTO • MANCHEGO • TOMATO
• PAPRIKA AIOLI • FOCACCIA

LOBSTER ROLL | 28

BRIOCHE • FINE HERB AIOLI

FRITES

STEAK + FRITES | 26

BISTRO FRIES • ARUGULA
• BLACK PEPPER AIOLI

FRIED SCALLOPS | 20

GEORGIA BANK SCALLOPS
• TARTAR SAUCE